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FOR IMMEDIATE RELEASE

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Combine Renewably Sourced Packaging with 100% Natural Inspired Pasta

Plantic Technologies, Three Bridges Brand

Ultra-high barrier Plantic eco Plastic™ Package Delivers Ultra Fresh Italian

No. Andover, MA, October 20, 2014 – Improving the environment while increasing food freshness are dual benefits from the new packaging for Valley Fine Foods of Benicia, CA. Plantic Technologies Ltd, an international supplier of performance biopolymers, announces that its ultra-high gas barrier, renewably sourced Plantic eco Plastic[™] roll stock is being used by Valley Fine to package its Three Bridges line of 100% natural chef crafted pasta products. This premium offering includes both organic and gluten free products.

Plantic eco Plastic[™] roll stock is made predominately from proprietary starch technology which constitutes about 80 percent of the total package structure and uses up to 40 percent less energy to produce than conventional ethylene-based polymers. The extremely low oxygen transmission rate of eco Plastic[™] material can extend the shelf life of fresh foods by 15 percent to 40 percent, depending on the application.

"The environmental benefits of Plantic eco Plastic[™], combined with its ability to meet our freshness life demands provide a package which truly fits our belief in creating healthy foods in a healthy way," states Tyler Brown, Product Development Manager of Three Bridges. "Our foods are 100% natural, made from ingredients you recognize, nothing artificial, no preservatives and with minimal processing."

"Plantic eco Plastic[™] sets a new standard for barrier packaging performance," says Tom Black, President of International Business for Plantic Technologies. "We are able to be cost competitive with traditional barrier films and, combined with functional performance, this forms the cornerstone of our value proposition. The ability to improve food freshness and be good stewards of the environment is a great outcome for both Plantic and Valley Fine Foods."



About Plantic Technologies Limited

Plantic Technologies is based in Australia, where its head office, principal manufacturing, and research and development facilities are located. The Company also has manufacturing operations in Germany and sales offices in the United States.

Plantic's globally unique patented polymer technology is based on the use of high-amylose corn starch, a material derived from annual harvesting of specialized non-genetically modified (hybrid) corn and supplied by Ingredion Inc.

The Company provides a broad range of products in the barrier packaging sector and is supplying major supermarket customers on three continents in applications such as fresh case ready beef, pork, lamb and veal, smoked and processed meats, chicken, and fresh pasta applications.

Plantic Technologies has won numerous international awards for their innovation in biodegradable plastics including DuPont's Global Award for Innovation in 2006.

Plantic eco Plastic[™] for retailer Cole's meat packaging was awarded the Bronze medal in the Australian Packaging awards 2011.

For more information visit the Company's website www.plantic.com.au.

About Valley Fine Foods

Valley Fine Foods is a family-owned company dedicated to creating chef-inspired foods to bring delight to every meal. The company began in 1984 by creating one of the first lines of fresh pasta and sauces. Since then, Valley Fine Foods has continued the tradition of delivering the best-tasting, restaurant-quality products with a light environmental footprint. The company's culinary-trained chefs start with the finest, 100% natural ingredients, sourced as locally as possible, to inspire new dishes from cuisines around the world. Valley Fine Foods finishes by producing chef-crafted creations with 100% certified renewable energy. From the use of onsite solar panels to the utilization of Plantic eco Plastic[™] film, Valley Fine Foods shares your commitment to the environment. Today, Valley Fine Foods continues to create goods that are filled with passion and make your lives more delightful and more flavourful.

For more information visit the Company's website www.valleyfinefoods.com